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[Fresh Red onions with green tails](#)  
[escarole hearts](#)  
[yellow fleshed potatoes](#)  
[Butternut Squash](#)  
[Lacinato kale](#)  
[Collard greens](#)  
[Orange or green cauliflower](#)  
[Parsley root with greens](#)  
[Chervil](#)  
[Orange Chantenay carrots](#)  
[White carrots](#)

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**Important note about the list above:** it's approximate: this is truly a mystery box. You may not receive everything above, you may receive something not listed above.

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**Fridge Management:** Everything into the fridge except the butternut squash. Use the chervil in the first couple of days: it's delicate. Try making the salsa verde to use it up and enjoy a delish salad/side/cracker topper.

**Ideas on this box:** Besides using up the chervil soon since it's delicate, Try cooking up your cauliflower for it to not be at all cabbagey! It will of course store for days/weeks, but get more and more 'cabbagey' like the supermarket stuff usually tastes like. Remove greens from carrots and toss (or eat), remove the parsley greens from the root and use both, but store separated. If space is an issue, make plans for your collards and escarole in the next few days... you can also remove the darkest greens from the onions and either use them in a stock or toss.

[CARROTS](#) an article all about them by Andy

Our first ever [Ladybug Post Card!](#) Recipes from Chef Jonathan, and more.

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[Recipes A-Z on our website](#)



Chervil

**White Carrots Cooked with Chervil**

1 bunch of white carrots  
butter  
S & P  
fresh chervil

Slice or dice the white carrots with a sharp knife. Cook the carrot pieces (they can also be grated) in the butter, then add salt and pepper to taste. Stir in fresh chopped chervil right before serving.

**BAKED POTATO SALAD WITH CHERVIL**

3 lbs.        baking potatoes  
3             green onions  
2 tbsp.      minced red onion  
1/4 cup      plain yogurt  
2 tsp.        coarse brown mustard  
2 tbsp.      minced chervil

Rinse the potatoes and poke each with a fork. Bake, right on the oven rack at 500 degrees until just tender, 45-60 minutes. Meanwhile, combine the green onions, red onion, yogurt, mustard and chervil. Let the

potatoes cool on a wire rack, to keep them from getting soggy, until they're cool enough to handle. Cut them into slices and add to the yogurt mixture. Combine gently with a rubber spatula, so the slices don't crumble; it's ok if a few break. Serve warm or slightly chilled.

**SALSA VERDE** Vegetarian Cooking for Everyone, D. Madison

this is a classic salad/side, and you can of course use your bunch of parsley that's attached to your parsley root.

2 bunches parsley  
1 bunch chervil  
3 tbsp. capers  
grated zest of 1 lemon  
2 cloves garlic  
3/4 cup olive oil  
3 tbsp. lemon juice  
salt and pepper.

Chop all ingredients fine together. Eat with crackers, fish, eggs, chicken, cucumbers, pizza, etc.

**Chef Jean Joho's Parsley Root Soup** adapted from *Vegetables from Amaranth to Zucchini* by Elizabeth Schneider 4 generous servings

Gently cook mirepoix (small dice of celery, onions or leeks, and carrots) with diced parsley root in vegetable or olive oil or butter. Add soaked white beans and vegetable stock and cook until tender. Save some beans for garnish. Puree everything (minus the reserved white beans) until smooth. Garnish with fried parsley leaves (optional) (or just freshly chopped parsley), the beans, and julienne of smoked quail, if you happen to have some of that lying around. ☺ (in other words, in my kitchen the quail part is optional. -julia)

**Cauliflowersoup**

Cauliflower, cut into florets  
2-3 carrots, chopped

1 onion, chopped  
2-3T herb of choice (parsley or thyme are good choices) Broth of choice (chicken stock, veggie stock, or even water), up to 1 quart, depending on size of cauliflower  
1-2 c half and half or cream

Saute the onion and carrots in oil or butter. Cook them until the onions are really soft but not brown. Add the cauliflower and the herbs and cook a few minutes. Add your broth until it comes up just below the level of your veggies and simmer until the cauliflower is cooked, around 12-15 minutes. Add some cream and blend in a blender, then check for salt and pepper. From Jonathan Miller

We like our cauliflower florets roasted with minced garlic, lemon juice, olive oil, salt and pepper (400 degrees until tender, 20-30 minutes), then topped with parmesan cheese just before serving. From Dr. Paul Fishman

**Julia's cauliflower salad**

This was inspired by a thought of a pasta salad or a couscous salad: but I didn't want to wait to cook the grain. So I used the cauliflower as the main ingredient!

Cooked Cauliflower florets cooled after cooking, chopped into olive sized pieces, give or take on the size  
Sliced kalamata olives  
Small amount of chopped capers (1 tablespoon per 4 cups florets as a rough guide)  
Chopped onion! Green onions, red onions, shallots, whatever you've got. If the onions are strong when chopped raw, use less and chop them fine.  
S & P to taste  
Lemon juice, freshly squeezed  
Olive oil: I use a light hand  
Fresh herb: I use basil, parsley, cilantro, or whatever I've got. Chopped

Mix and enjoy! I topped my salad with toasted sunflower seeds, another nut might also be delicious. And or a shredded or crumbled flavorful cheese such as gorgonzola, shaved parmesan....